

# CHRISTMAS DINNER

## STARTER SELECTION

### **Mixed Sushi Selection**

Served with condiments

### **Crispy Charcoal Crumbed Prawn**

Sweet chili jam

### **Calamari Strips, Tandoori Mayonnaise**

Fresh peaches, rocket

### **Smoked Duck Breast**

Black cherry compote

### **Raspberry & Beetroot Salad**

Baby beetroot, feta & raspberry dressing

### **Pickled Tongue**

Mustard, pickled vegetables

### **Pearl Barley & Roast Vegetable**

Watercress & chili dressing

### **Lemon & Fennel Marinated Mussels**

Fennel bulb, red onion, cucumber

### **Chicken & Mango**

Chicken, mango, coriander, curried dressing

### **Grilled Butternut Salad**

Goats cheese, red onion, rocket, toasted seeds, caramelized onions

### **Caprice Salad**

Cherry tomatoes, basil, mozzarella, basil pesto

### **Mixed Garden Salad**

Mixed leaves, tomato, cucumber, celery, mixed peppers, feta, olives, red onion

## MAIN BUFFET

Smoked Kassler Loin, Pineapple Glaze Baby Apples, Thyme Jus

Roast Turkey, Cranberry Crumble, Jus

Herb Crusted Sous Vide Leg of Lamb, Black Cherry Jus

Durban Lamb Curry

Grilled Line Fish, Lemon Butter Beurre Blanc

Roast Potato, Rosemary Salt

Broccoli, Cauliflower Cheese Sauce, Herb Gratin

Seasonal Baby Vegetables, Garlic, Olive Oil, Fresh Herbs

Basmati Rice, Toasted Almonds, Fried Onions

## DESSERTS

Homemade Steamed Pudding & Vanilla Bean Custard

Spiced Vanilla Themed Christmas Cake

Christmas Chocolate Yule Log, Cherries & Chocolate Trimmings

Assorted Trifles

Mini Mince Pies

Amaretto Cheesecake

Gingerbread Bunt Cake Glazed with a Maple Drizzle

Mini Fruity Pavlovas Filled with Blue Berry Lemon Curd

Eggnog Shots

Themed Cupcakes

Vegan Fudgy Raspberry Brownies

Vegan Caramel Pots

No-Bake Vegan Chai Cheesecake

Crème Caramel

Spiced Crème Brûlée

Vanilla and Gooseberry Coulis Sponge Cake

Selection of Macaroons

Mini Mirror Glazed Entremets

Selection Of Local Cheeses With Homemade Preserves

Tropical Fruit Selection

Sweetie Station

# MENU

FEEL THE DIFFERENCE